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Free radicals scavenging potency of ethanolic fruit extract of Selim pepper (*Xylopia aethiopica*)

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ABSTRACT

Introduction: Free radicals (FRs) are unstable molecular species with unpaired electrons, capable of causing damage to cells and the human body, leading to illness and aging. The ability to scavenge the free radicals possesses a property referred to as anti-oxidant property. This study aimed to investigate the ability of Selim pepper (Xylopia aethiopica) fruit ethanolic extract (XAFEE) to scavenge some free radicals. Materials and Methods: A powdered sample of dried Xylopia aethiopica fruit was soaked in 95% ethanol (1: 10 w/v) for 48 hours on a shaker to ensure maximum mixture and extraction. Filtration of the extract with clean Whatmann No.1 paper followed. The filtrate was placed in a water bath to allow evaporation of the solvent, and the consequent concentration followed using a rotary evaporator. XAFEE-GC-MS and the analyses against standard (vitamin on 2, C) ethylbenzothiazoline-6-sulphonic acid radical (ABTS*), 2, 2-diphenyl-1-picryl hydroxyl radical (DPPH•), nitric oxide (NO), hydroxyl radical (OH•), and hydrogen peroxide (H₂O₂) were carried out. Results: XAFEE-GC-MS analysis confirmed the presence of thirteen (13) bioactive compounds. The extract showed higher remarkable inhibitions of ABTS*, DPPH*, NO, OH*, and H2O2 than the standard vitamin C. Conclusion: The bioactive compounds of Selim pepper (Xylopia aethiopica) fruit and its subsequent free radicals-scavenging activities suggest, it is an ideal natural antioxidant agent and, thus can be explored in feed systems, animal feed formulation, and drug preparation.

Keywords: Chimba; Eeru; Ethiopian pepper; Free radicals; GC-MS analysis of *Xylopia aethiopica* Selim pepper; Uda

1. INTRODUCTION

Investigating the therapeutic potency of plants in recent scientific developments is of great importance (WHO, 2020). Plants are rich in organic molecules such as vitamins, minerals, and other biologically important molecules needed for healthy life. So far, only a few of these plant species have been utilized for medicinal purposes, and



fewer have been investigated to validate their therapeutic uses and safety (Salmerón-Manzano *et al.*, 2020). The name 'Xylopia' is coined from the Greek word 'xylon pikron', which means 'a bitter wood' in English. The name *aethiopica* refers to its origin, 'Ethiopia'. The standard English names for Xylopia 'aethiopica' are Selim pepper, Negro pepper, and Ethiopian pepper. In Nigeria, Xylopia aethiopica is known by the Yorubas, Igbos, and Hausa as 'eeru', 'uda', and 'chimba', respectively (Akinloye *et al.*, 2019).

Some reports showed the plant has played vital roles in indigenous medicine. Almost all parts of *X. aethiopica* are medicinally useful, but the fruits are most commonly used for therapeutic purposes (Ayodele *et al.*, 2021; Oloyede and Aduramigba-Modupe, 2011). Extracts of the fruits in some regions are domesticated for treating bronchitis, inflammation, rheumatism, cough, dysentery, malaria, amenorrhea, and hyperlipidemia (Ayodele *et al.*, 2021; Wood *et al.*, 2012). The seeds are crushed and applied topically on the forehead to relieve headaches and neuralgia. It can also be used as a cuisine, decoction, concoction, or chewed and swallowed to relieve aches and pains (Igwe *et al.*, 2003). The abilities of various extracts of *X. aethiopica* at different concentrations for managing sickle cell disease have also been established. Several studies have reported that *X. aethiopica* fruit possesses anti-inflammatory, antimicrobial, antifungal, antitubular, antitumor, and antimutagenic properties (Fetse *et al.*, 2016; Wood *et al.*, 2012). Thus, this study investigated the bioactive compounds of the ethanol extract of *X. aethiopica* fruit and its *in-vitro* scavenging abilities on some free radicals.

2. MATERIALS AND METHODS

Collection and identification of the fruit

The dried fruit of the plant (*X. aethiopica*) was procured from an herb-selling shop in the East Bank of Ogun state, Nigeria. The plant was botanically identified and authenticated in the Department of Botany, Federal University of Agriculture, Abeokuta, Ogun State, Nigeria. A voucher specimen with reference 'FUNAAB-0061' was deposited at the herbarium for reference purposes.

Extraction of plant material

The fruit was washed with clean tap water and air-dried, and then it was crushed into powder using a dry and clean mortar. The powdered sample was soaked in 95% ethanol for 48 hours on a shaker to ensure maximum extraction. The extract was then filtered using clean Whatmann No.1 filter paper. The filtrate concentration was achieved using a rotary evaporator.

Determination of *in-vitro* anti-oxidant (free radicals scavenging) activities of XAFEE

{2, 2 - azinobis-(3-ethylbenzothiazoline-6-sulphonic acid)} (ABTS•) assay

This assay is based on the principle that when 2, 2"-azinobis-(3- ethylbenzothiazoline-6-sulphonic acid) (ABTS) is incubated with a peroxidase, such as metmyoglobin and H₂O₂, a relatively stable radical cation, ABTS•, is formed. The formation of ABTS• on interaction with ferryl myoglobin produces a relatively stable blue-green color, measurable at 600 nm. The color-producing suppressive activities of the anti-oxidants in samples are proportional to the concentration of the samples (Miller *et al.*, 1993).

{1, 1 diphenyl-2-picry hydrazyl} (DPPH•) assay

The method is based on reducing a methanolic solution of colored free radical DPPH by a free radical scavenger. The procedure involves measuring the decrease in DPPH absorbance at its absorption maxima of 516 nm, which depends on the concentration of free radical scavenger added to the DPPH reagent solution. A solution of 3.0 ml of 100 mM DPPH solution in methanol was gently added to 0.5 ml of plant extract (at various concentrations) in methanol. After 10 minutes, the absorbance was compared with a control of methanol. The concentration required to inhibit or change the absorbance by 50% (IC50) was calculated as an absorbance change of 0.4. This 0.4 change was determined from a standard IC50 generated from the scavenging action of vitamin C at 29 mM following the method of Ursini *et al.* (1994). The percentage of inhibition was calculated using the formula:

Inhibition (%) = $(A_0 - A_1 / A_0) \times 100$. Where A_0 is the absorbance of the control, and A_1 is the absorbance of the test.

Nitric oxide radical (NO) scavenging assay

The nitric oxide produced from sodium nitroprusside in an aqueous solution at physiological pH reacts with oxygen to produce nitrite ions using the Griess reaction reagent described by Green *et al.* (1982). Consequently, 3.0 ml of 10 mM sodium nitroprusside in

phosphate buffer (10 mM, pH 7.4) was added to 2.0 ml of extract (tested sample), methanol (blank), and vitamin C (standard) in different concentrations (20 -100 μ g/ml). The resulting solutions were then incubated at 25°C for 60 mins.

Hydroxyl radical (HO•) scavenging assay

The HO• scavenging ability of XAFEE was measured by the method of Kunchandy and Rao (1990). The percentage of hydroxyl radical (HO•) scavenging activity of XAFEE was calculated as follows:

% Scavenged (HO $^{\bullet}$) = (A₀ – A₁ / A₀) × 100. Where A₀ is the absorbance of the control, and A₁ is the absorbance of the test. Vitamin C was used as standard.

Hydrogen peroxide radical (H2O2) scavenging assay

The ability of plant extracts to scavenge hydrogen peroxide was determined according to the method of Ruch *et al.* (1989). The percentage of hydrogen peroxide scavenging activity of XAFEE was calculated as follows:

% Scavenged $(H_2O_2) = (A_0 - A_1 / A_0) \times 100$. Where A_0 is the absorbance of the control, and A_1 is the absorbance of the test. Vitamin C was used as standard.

Chromatographic analysis of X. aethiopica fruit ethanol extract

Gas chromatography-mass spectrometry of XAFEE was performed at the Federal University of Technology, in the capital of Ondo state, with an Agilent 19091S-933HP-1MS instrument, with capillary column 35 $^{\circ}$ C: 30 m x 250 μ m x 0.25 μ m. Helium gas (99.99%) was used as the mobile phase at a flow rate of 1.0 ml/min, 1 μ L of the XAFEE with a split ratio of 10:1 sample size was injected using the splitless injection technique, and a fused capillary silica column (30 X 0.25m). The GC analysis came to completion in 18.33 mins. Compounds were identified with Wiley-9 combined with the NIST-11 mass spectral database.

Data analysis

Graph prism (V: 20), using one-way analysis of variance together with post hoc Duncan's multiple range tests was used as a statistical package to analyze data. A statistically significant association between variables was said to exist if the p-value < 0.05.

3. RESULTS AND DISCUSSION

According to Aliyu *et al.* (2022); Fetse *et al.* (2016), studies on the *X. aethiopica* plant have dwelt much on the taxonomy, ethnobotany, and pharmacology, but a handful of information on the bioactive compounds present in the *X. aethiopica* fruit ethanol extract is generally lacking. Thus, this study provides information on the bioactive composition and the *in-vitro* antioxidant potentials of the ethanol extract of *X. aethiopica* fruit

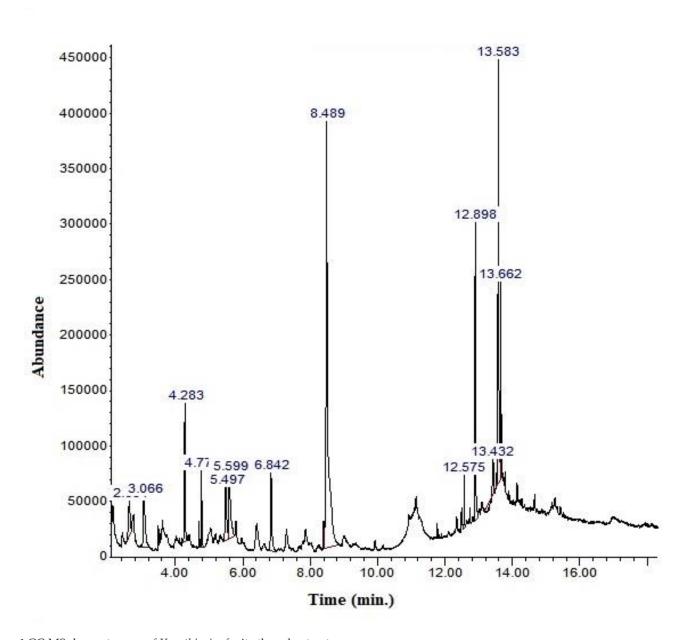
Table 1 and Figure 1 show the bioactive compounds and the chromatogram of XAFEE, generated by GC-MS as the detector received signals from the detected compounds in XAFEE. From our study, there were thirteen major bioactive compounds present in the XAFEE, with allopurinol having the most significant area percentage of 35.53%; retention time (RT) of 8.49 mins, followed by 9-octadecenoic acid with an area percentage of 18.28%; RT of 13.58 mins, and 9,17-octadecadienal with the smallest area percentage of -0.18%; RT of 13.43 mins. The XAFEE showed a significant (p < 0.05) increase in inhibition concentration on ABTS•, DPPH•, NO, OH•, and H2O2 compared to vitamin C. The results are in line with the studies of Moukette *et al.* (2015); Adefegha and Oboh (2012). Figures 2, 3, 4, 5, and 6 show the *in-vitro* antioxidant activities of XAFEE, which were examined by exploring the scavenging activities of the stable 2,2′-azinobis(3-ethylbenzthiazoline)-6-sulfonic acid (ABTS), 1, 1- diphenyl-2-picrylhydrazyl (DPPH), nitric oxide (NO), hydroxyl (OH) and hydrogen peroxide (H2O2) radicals with a standard (vitamin C).

Table 1 Bioactive compounds of *X. aethiopica* fruit ethanol extract assessed by GC-MS

Peak	RT	Area	Bioactive compounds	Structures
	(min.)	%		
1	2.64	2.81	Dihydro-3-(2H)-thiophenone	5 0
2	3.07	5.13	1,2-Cyclopentanedione	
3	3.07	5.13	Thymine	HN NO
4	4.78	2.50	2,3-dihydro-3,5-dihydroxy-6- methyl-4H-Pyran-4-one	но
5	4.78	2.50	2(3H)-Furanone, dihydro-5-propyl-	0
6	5.60	6.05	5-Hydroxymethylfurfural	HO
7	6.842	4.93	3-Methoxyacetophenone	
8	8.49	35.53	Allopurinol	HN HN N
9	12.58	1.38	3,4-dihydro-6,8-dihydroxy-7-methoxy-3-methyl-(R1H-2-Benzopyran-1-one	OH O
10	12.90	8.56	n-Hexadecanoic acid	OH

11	13.43	-0.18	9,17-Octadecadienal	
12	13.58	18.28	9-Octadecenoic acid	OH OH
13	13.66	5.59	Octadecanoic acid	OH OH

Quantitative values in 2 decimal places; RT (Retention time)



 $\textbf{Figure 1} \ \mathsf{GC\text{-}MS} \ \mathsf{chromatogram} \ \mathsf{of} \ X. \ \textit{aethiopica} \ \mathsf{fruit} \ \mathsf{ethanol} \ \mathsf{extract}$

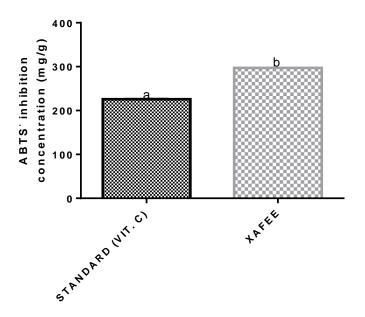


Figure 2 Ability of *X. aethiopica* fruit extract to scavenge ABTS•

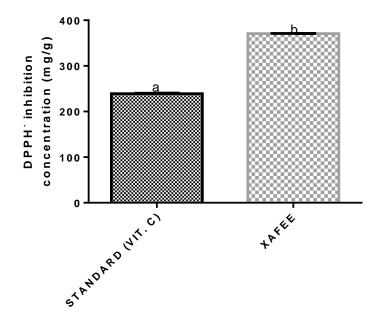


Figure 3 Ability of *X. aethiopica* fruit extract to scavenge DPPH•

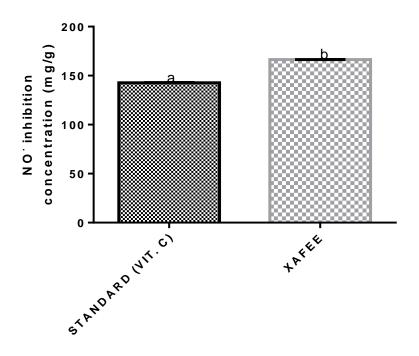


Figure 4 Ability of *X. aethiopica* fruit extract to scavenge NO•

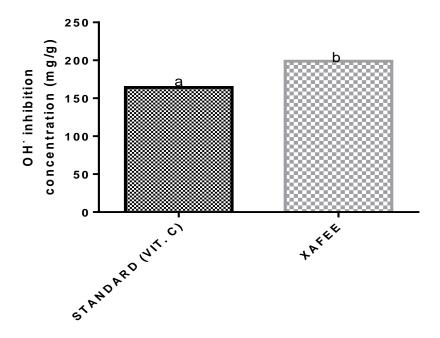


Figure 5 Ability of *X. aethiopica* fruit extract to scavenge OH•

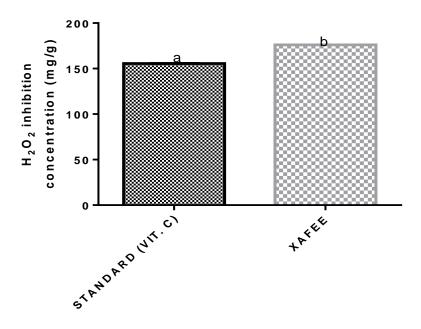


Figure 6 Ability of X. aethiopica fruit extract to scavenge H2O2 radical

The XAFEE showed a significant increase (p < 0.05) in inhibition concentration (IC50) compared to the vitamin C. Anti-oxidants may prevent and, or improve different diseased states by neutralizing free radicals or their actions. The *in-vitro* anti-oxidant activities of XAFEE against ABTS•, DPPH•, OH•, NO, and H2O2 radicals observed in this study could be attributed to its ability to trap FRs by donating hydrogen atoms or electrons. This agrees with the report of Kaviarasan *et al.* (2007), who observed that *X. aethiopica* extracts displayed a higher percentage inhibition on some of these FRs. It also correlates quite very well with the study reported by Moukette *et al.* (2015), who observed that vitamin C showed a significant decrease (p < 0.05) in IC50 on nitric NO, OH•, DPPH•, and ABTS• as compared to *X. aethiopica* extracts.

This extract showed suitable free radical scavenging activity, indicating some of the bioactive compounds in XAFEE serve as good electron donors, and possess the ability to terminate radical chain reactions by converting free radicals and reactive oxygen species to more stable products. These findings are perfectly related to the reports of Aliyu *et al.* (2022); Moukette *et al.* (2015); Adefegha and Oboh (2012). Nevertheless, some of the bioactive compounds revealed in the XAFEE have demonstrated anti-inflammatory, modulation of cell membrane structure, and regulation of blood uric level, as reported in the studies of Ayodele *et al.* (2021), Fetse *et al.* (2016); Wood *et al.* (2012), and this might be undoubtedly responsible for the ability of XAFEE to scavenge ABTS•, DPPH•, OH•, NO, and H₂O₂ radicals (Figure 2-6), showing a higher percentage inhibition on the FRs compared with the standard vitamin C.

4. CONCLUSION

Selim pepper (*X. aethiopica*) contains bioactive compounds with good anti-oxidants and protective potentials against oxidative damage caused by FRs. The free radicals-scavenging activities of the *Xylopia aethiopica* fruit suggest, it is an ideal anti-oxidant agent. Thus, it can be explored as a natural source of antioxidants in food systems, animal feed preparation, and drug formulations.

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Authors contributions

Peter Folorunsho Ayodele: Conceived the idea, collected the data, performed the experiment, and drafted the manuscript.

Adio Jamiu Akamo: Supervised the research work.

Lukman Bolaji Bello, Samuel Tobi Farohunbi, Adekemi Titilayo Adesulu-Dahunsi: Reviewed and edited the manuscript.

Oluseyi Adeboye Akinloye: Supervised the research work

Ethical approval

The dried fruit of the Selim pepper (*X. aethiopica*) was procured from an herb-selling shop in the East Bank of Ogun state, Nigeria. The ethical guidelines for plants and plant materials were followed in the study for sample collection and identification (Ethical approval code: FUNAAB-0061).

Informed consent

Not applicable

Conflicts of interests

The authors declare that there are no conflicts of interests.

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Data and materials availability

All data associated with this study are present in the paper.

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